

CARDIFF & PENARTH OFFER

3 TAPAS & A DRINK £22

PLEASE NOTE THIS OFFER CANNOT BE USED IN CONJUNCTION WITH ANY OTHER OFFER

WEDS 4:30 - 6:30PM
THURS & FRIDAY 12 - 6PM
SATURDAY 12 - 3PM

COPAS - DRINKS

100ML UVA 44 MANZANILLA SHERRY
125ML VILARNAU CAVA
125ML VERDEJO CHARDONNAY WHITE WINE
125ML CASTILLA TEMPRANILLO RED WINE
125ML RIOJA ROSÉ WINE
PINT OF ESTRELLA GALICIA LAGER/TORO BLANCO PALE ALE/MAELOC CIDER
RED BERRY SANGRIA
NON-ALCOHOLIC CAVA/BEER/WINE/CIDER
ANY SOFT/JUICE
0% CLASSIC RED SANGRIA/0.0% LILT WHITE SANGRIA

TAPAS - SMALL PLATES

GORDAL OLIVES, CARMONA (V)
GALICIAN PADRÓN PEPPERS (V)
SOURDOUGH, RAMA 44 OLIVE OIL (V,N)
PAN CON TOMATE (V,N)
SOBRASADA ON SOURDOUGH, ROSEMARY HONEY (N)
CANTABRIAN BOQUERON ANCHOVIES, SUMAC
COPPA IBÉRICA - CURED LOIN OF PURE IBÉRICO PIG
CURED OAK SMOKED CHORIZO FROM LEÓN
CURED MANCHEGO, BARREL AGED HONEY, HOUSE CRACKER
MURCIAN PEPPER, GOATS' CURD, CRISPY CAPERS, CROUTON (V)
ROAST PUMPKIN, MOJO VERDE, PUMPKIN SEED SOURDOUGH CRUMB (V,N)
ARTICHOKE, ALMOND ROMESCO, TRUFFLED MANCHEGO (N)
CARAMELISED ONION, CONFIT POTATO & EGG TORTILLA (V)
TRIPLE COOKED POTATOES, BRAVAS SAUCE, SHERRY ALIOLI (V)
DUSTED & FRIED BABY SQUID, MOJO VERDE
CIDER POACHED LEÓN CHORIZO
MORUÑOS MARINATED CHICKEN, ROAST GARLIC, STICKY SHERRY GLAZE

* N (CONTAINS NUTS)

PLEASE NOTE THAT ALL ALLERGENS ARE PRESENT IN OUR KITCHEN
IF YOU WOULD LIKE TO SEE THE VEGAN OR NON-INTENTIONAL GLUTEN MENU, PLEASE ASK THE TEAM
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL TABLE BILLS, WHICH GOES ENTIRELY TO OUR TEAM